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4/13/87

FRANCHISING: WHO CONTROLS THE BALANCE OF

Trends: Finding the right cup of tea..... 64

Design: Joe Baum's Aurora dazzles Manhattan..... 142

Chain Interview: Burger King bets on Olcott..... 78

Food: The newest ways to refresh your salad bar..... 160

APRIL 1, 1987

A Cahners publication serving the total foodservice industry

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APRIL 1, 1987

CONTENTS

Vol. 97 No. 8

BRIEFING
A summary for busy readers 4

COMMENTS
Good, basic nutritious food 11
Operations in this issue 11

VIEWPOINT
The '90s generation 14

R&I FORUM
Readers speak out 18

R&I REPORT
Taxes: Tax-reform shakout 22
The Economy: Analysts' opinions on stock markets' influence on foodservice 24
Marketing: Seniors are ripe targets for fast food 25
R&I Data: Profits Now 25
Washington Update: Meal-subsidy bill reintroduced 26
R&I Data: Expansion Plans 26

R&I EXCLUSIVE
Franchising: Who swings the most chain 30

MENUS
Menu Concepts: El Torito spices up its portfolio 52
R&I Data: Menu Price Increases 53
Menu Census: Croissants in institutions 53
R&I Data: Food Cost Index 54
Food Price Update: 1987 consumer price index above 1986 54
Menu Design: Robin's menu caters to the masses 58
R&I Data: Average Price Increase 58

TASTE
Trends: High time for tea 64

CHAIN DIGEST
Chain Q&A: Charles Olcott 78
Executive Profile: Charles A. Lynch 80

LIQUID ASSETS*
Wine Maker's Roundtable: Wine makers talk trends, taste, technology 86

INDEPENDENTS
Fine Dining: Bay Tower Room offers more than a view 96
Hotline: Happenings 102

INSTITUTIONS
Colleges & Universities: Campus bars 104
Contractors: Training seminars stimulate creativity 106
Health Care: Mobile meals 107
Schools: Finishing kitchens 112
Hotline: Goings-on 135

SYSTEMS
Computer Center: Domino's picks microcomputers 136
Purchase Order: Receiving-room checklist 137
Front of the House: Glassware 138
Safety & Security: Read the fine print 138

DESIGN
Atmosphere: Joe Baum's Aurora glows in Manhattan 142
Tabletop: Colors mirror Aurora's atmosphere 145

EQUIPMENT
Salad Bars: Tempt appetites, turn profits 150
Food Pumps: Cut waste, mess 152
Equipment Trends: Self-diagnostic equipment prevents chaos 156
R&I Data: Equipment Buying Plans 156

FOOD
Entree Salads: The growth of the salad bar 160
Techniques: Whole trout creates delicious results 174
Healthline: How to handle sloppy patrons 176
Baking: New look for charlottes 178

MARKETPLACE
Menu Merchandising: Prepared sauces and condiments 180
Food Marketing: Sauce products 84
Buyers Mart: New products 186

CLASSIFIED ADS
Buying, selling, changing jobs 200

People, Places & Promos 212
Calendar: Upcoming events 213
Coming Up: April 15 issue 214
Personal Glimpse: Colman Andrews 214
Previewing: A book review 214

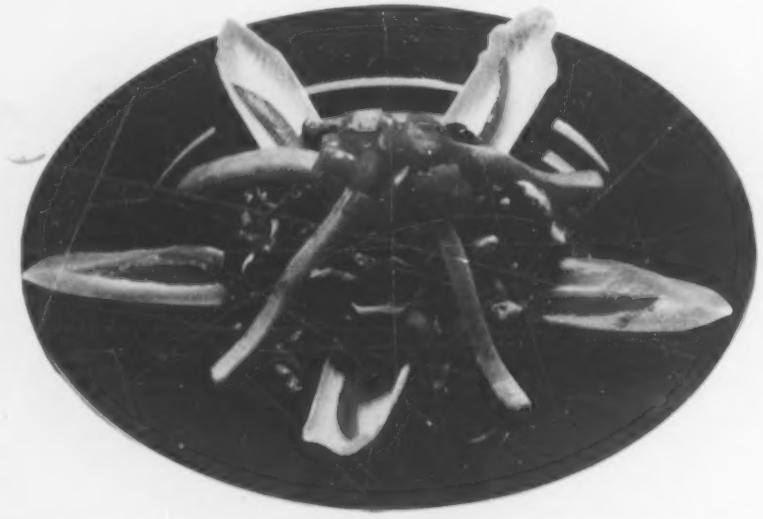
ACTION EXPRESS
For more product information 218

ADVERTISING INDEX
Where to find ads in this issue 218

READER SERVICE CARD
For more information 219

*A special section for commercial operators only.

Real Dairy Discoveries, a service of American Dairy Association, follows page 114. Pull out this special supplement for your most complete guide to storing, handling and cooking with real dairy foods.



MENUS

■ **R&I DATA**

FOOD COST INDEX: INCREASE SEEN IN MARKET-BASKET TOTAL

The market-basket total for *R&I*'s April Food Cost Index Survey is $111.24. This is the first increase seen since the market-basket started to decline in November. The total is up $3.93 from January's market-basket total, and up $6.31 from one year ago. Prices have been taking a roller-coaster ride over the last few months.

		% Change	
	4/87	3/87	4/86
Hamburger (lb. 85% lean)	1.19	- 5	- 6
Chicken (lb. cut for frying)	.89	- 8	6
N.Y. strip steak (lb./avg.)	3.21	1	9
Bread (Pullman loaf)	.81	13	0
Lettuce (iceberg/head)	.51	6	11
French fries (30 lb.)	12.24	11	6
Tomatoes (lb.)	.58	7	2
Milk (gal.)	1.72	- 2	-18
Eggs (doz.)	.75	- 4	0
Peaches (case/#10)	18.28	5	3
Peas (case/#10)	13.19	- 2	14
Frozen beans (30 lb.)	14.07	15	0
Ice cream (vanilla/gal.)	3.12	- 8	- 6
Butter (lb.)	1.84	2	—
Cheddar cheese (lb.)	1.67	- 1	—
Sugar (100 lb.)	32.27	7	10
Coffee (lb.)	3.00	- 1	10
Breaded fish portions (lb.)	1.90	14	35

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■ **FOOD PRICE UPDATE**

The Long and Short of It

The 1987 consumer price index (CPI) is expected to be 2% to 4% above 1986.

The subject of food, prices and availability in 1987 was the focus of a speech by Ralph L. Parlett, agricultural economist, economic research service, USDA, at the Annual Agriculture Conference held in Washington, D.C. The following are excerpts from his remarks.

Meat and poultry: Red meat supplies will continue to decline in 1987. Beef production is expected to be down 6% to 7% from 1986. Pork production will be below 1986 levels through most of this year.

With larger supplies, poultry prices are expected to average slightly below the 1986 average, but not by more than 3% because of the influence of higher red meat prices.

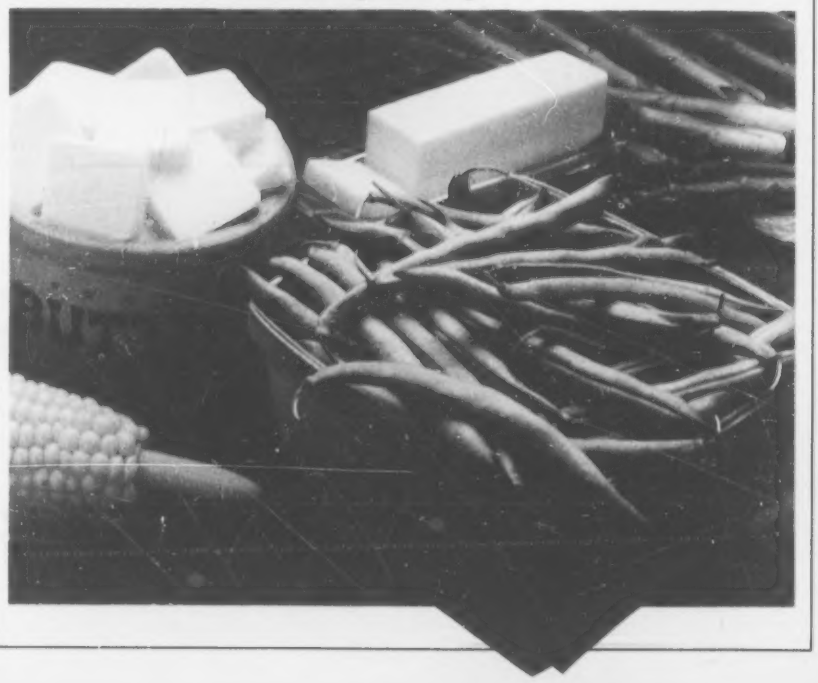
Fish and seafood: The price of fish and seafood increased more than any other major food component of the CPI in 1986. While demand is increasing, supplies are diminishing. To satisfy growing domestic demand, seafood processors and wholesalers are searching for new foreign sources of supply. The supply situation is not likely to improve in 1987.

Fresh fruits and vegetables: In 1987, citrus supplies will be higher than in 1986, helping to dampen price increases. Potato prices in 1987 will be up from the low levels of 1986, because of reduced acreage and smaller harvests. Other fresh vegetable prices will likely average higher also because acreage intentions are down.

Fats and oils: The fats and oils component of the food CPI fell gradually all through 1986, reflecting large world supplies. With a large harvest of soybean in the fall of 1986 and continued large supplies, prices of fats and oils are expected to decrease slightly in 1987.

Dairy products: In 1987, with surpluses reduced and commercial use expected to increase, stronger prices are likely at the end of the year, but prices are not likely to average more than 2% above 1986. ***—Kathleen Marshall***

Some fresh vegetable prices will likely average higher because acreage intentions were down for the winter vegetable crop.



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ADVERTISING INDEX

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Advertiser	Inquiry No.
Above View, Inc. (p.199)	61
Adamation, Inc. (p.198-A)	65
Adams Packing Assoc. (p.193)	51
Adolph Coors Co. (p.192)	49
American Dairy Association (p.114-134)	200-206
American Gas/Commercial Foodservice (p.12)	3
American Permanent Ware, Inc. (p.153)	40
American Wyott, Inc. (p.139)	36
Anderson Clayton Food Service (p.185)	47
Basic American Foods (p.62-63)	19
Best Foods, CPC Foodservice (p.55)	16
Blodgett Oven Co., Inc., The Rational Combi-Oven Steamer Div. (p.59)	18
CPC Foodservice, Best Foods (p.55)	16
CPC Foodservice, Hellman's (p.55)	15
Calavo Growers of California (p.74-75)	23
California Advocado Commission (p.166-167)	43
Cambro (p.48-51)	13,14
Carnation Co., Foodservice (p.81,110-111)	25,35
Classified (p.200-211)	
Clorox Foodservice Div., Hidden Valley Ranch (p.164-165)	
Coldwater Seafood Corp. (p.94-95)	45
Continental Coffee Prod. (p.IBC)	63
Crescent Metal Prod., Inc. (p.18)	7,8,9
Dole Processed Foods Company, A division of Castle & Cooke, Inc. (p.171,173,175,177)	
The Drackett Prod. Co. (p.45)	11
Equal Low Calorie Sweetner (p.146-147)	38
Frymaster Corp. (p.84-85)	55,27
Hellman's, CPC Foodservice (p.55)	15
Hidden Valley Ranch, Clorox Foodservice Division (p.164-165)	
Hunt-Wesson Foodservice Div. (p.7-10)	
Ice-O-Matic (p.82-83)	26,66
Katchall Industries, Inc. (p.199)	60
Kathryn Gale of Beverly Hills (p.199)	58
Keebler (p.215)	62
Kellogg Company (p.113)	
Kitchens of Sara Lee Foodservice Div. (p.68-71)	20,21
Lamb-Weston (p.56-57,108-109)	17,34
Land O Lakes, Inc. (p.IFC)	1
Lawry's Foods, Inc., Food Service Div. (p.100-101)	32
Lipton, Inc., Thomas J. (p.73)	22
Merico, Inc. (p.3)	2
Minor Corp., L.J. (p.15,199)	5,59
Moore's Food Products (p.158-159)	
Mrs. Crockett's Kitchens (p.169)	44
Nabisco Brands Inc., Foodservice Div. (p.16-17,76-77)	6,24
Old El Paso (p.179)	30
Orval Kent Food Co. (p.20-21)	10
Pierce Foods Corp. (p.60-61)	50
Pioneer Flour Mills (p.13)	4
Pitco Frialator, Inc. (p.154-155)	41
Procter & Gamble Foodservice Cleaning Program (p.103)	33
Procter & Gamble, Frymax (p.140-141)	37
Procter & Gamble, Whirl (p.BC)	64
Ragu Foodservice (p.183)	46
Rice Council (p.148-149)	39
Rich Products/Foodservice (p.47)	12
Seagram & Sons, Inc., Joseph E. (p.91)	28
Sugar Foods Corp. (p.27-29)	
Sunkist Growers Foodservice (p.157)	42
Sweetheart Maryland Cup Corporation (p.92-93)	29
Tomlinson Industries (p.198)	57
Tyson Foods, Inc. (p.36-43)	67,100
Uncle Ben's Foods (p.19)	
Weaver Foodservice (p.98-99)	31

continued on page 216

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